# VEGGIE BURGER

## MARKET INSIGHTS

Currently, plant-based products established its name in the past years creating an impact in the food industry. New surveys exhibit that more people are approaching to plant-based sources of protein during the COVID-19 pandemic. In the survey conducted by USDA Agricultural Marketing Service, two out of three (nearly 65%) respondents answered eating products imitating the flavor and texture of meat made with only plant products.

The desire to eat a healthier diet and environmental concerns are among the top reasons people cited for their increased interest in plant-based foods. On the other hand, the COVID-19 pandemic is causing breaks in our food chain, resulting in shortages of products, such as beef and pork, in some areas. Experts say that to obtain sustainability in meat industry, people tend to use plant-based substitutes to relieve some stress in the food supply chain for their own food security.

*Source: Food Insight*

## INGREDIENTS

| | |
|---|---|
| Chopped Mushrooms | 35.00% |
| Mashed Black Beans | 49.50% |
| RICOGEL | 0.50% - 1.50% |
| Chopped Red Onions | 3.00% |
| Chopped White Onions | 6.00% |
| Chopped Garlic | 3.00% |
| Salt | 1.00% |
| Pepper | 1.00% |

## PROCEDURE

1. Saute red onion, garlic, white onion and mushroom in vegetable oil for 3 to 5 minutes, until the onions are soft. Set aside.

2. In a large bowl, combine the mashed beans with the onion and mushroom mixture.

3. Add salt, pepper, and RICOGEL.

4. Make sure the ingredients are well combined.

5. Shape the mixture into patties about one inch thick.

6. Freeze overnight.

7. Heat about two tablespoons of oil and cook each patty until the veggie burger is done, about 3 minutes on each sides.

8. Serve with your choice of toppings.

## MARKET SEGMENTS BY TYPE:

Mushroom Veggie Burgers
Vegan Black Bean Burgers
Portobello Mushroom Burgers
Tofu Veggie Burgers
Potato and Bean Veggie Burgers
Others

## ADVANTAGES OF RICOGEL

- Create meat like structure
- Provides good binding property
- Texturizes to a meat like structure
- High water binding capability
- Provides emulsion stability
- Induces freeze -thaw stability
- Reduces cooking loss
- Reduce syneresis
- Imparts good flavor release
- Natural
- Suitable for gluten-free and vegan formulations
- Sustainable

## REGULATIONS COMPLIANCE

- Non-GMO
- Allergen free
- GRAS (generally recognized as safe)
- US FDA Approved (21 CFR 172.620)
- EFSA Approved (Directive 95/2/EC and amendments)
- JECFA Approved

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